The Soybean Digest

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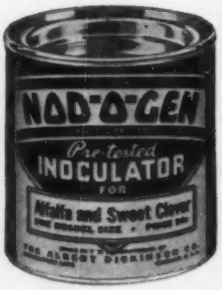
Soybeans Are
"AMMUNITION"



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The Pre-tested Inoculator

THE *Soybean Digest*

GEO. M. STRAYER, Editor **KENT PELLETT, Managing Editor**
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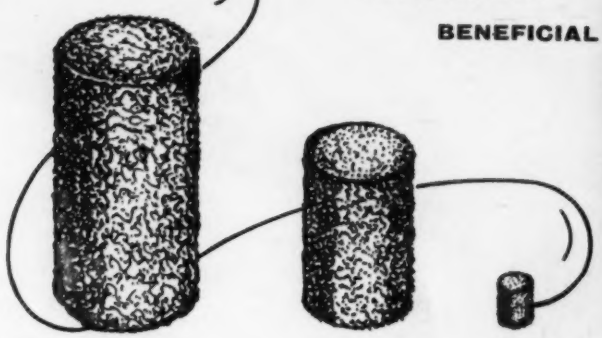

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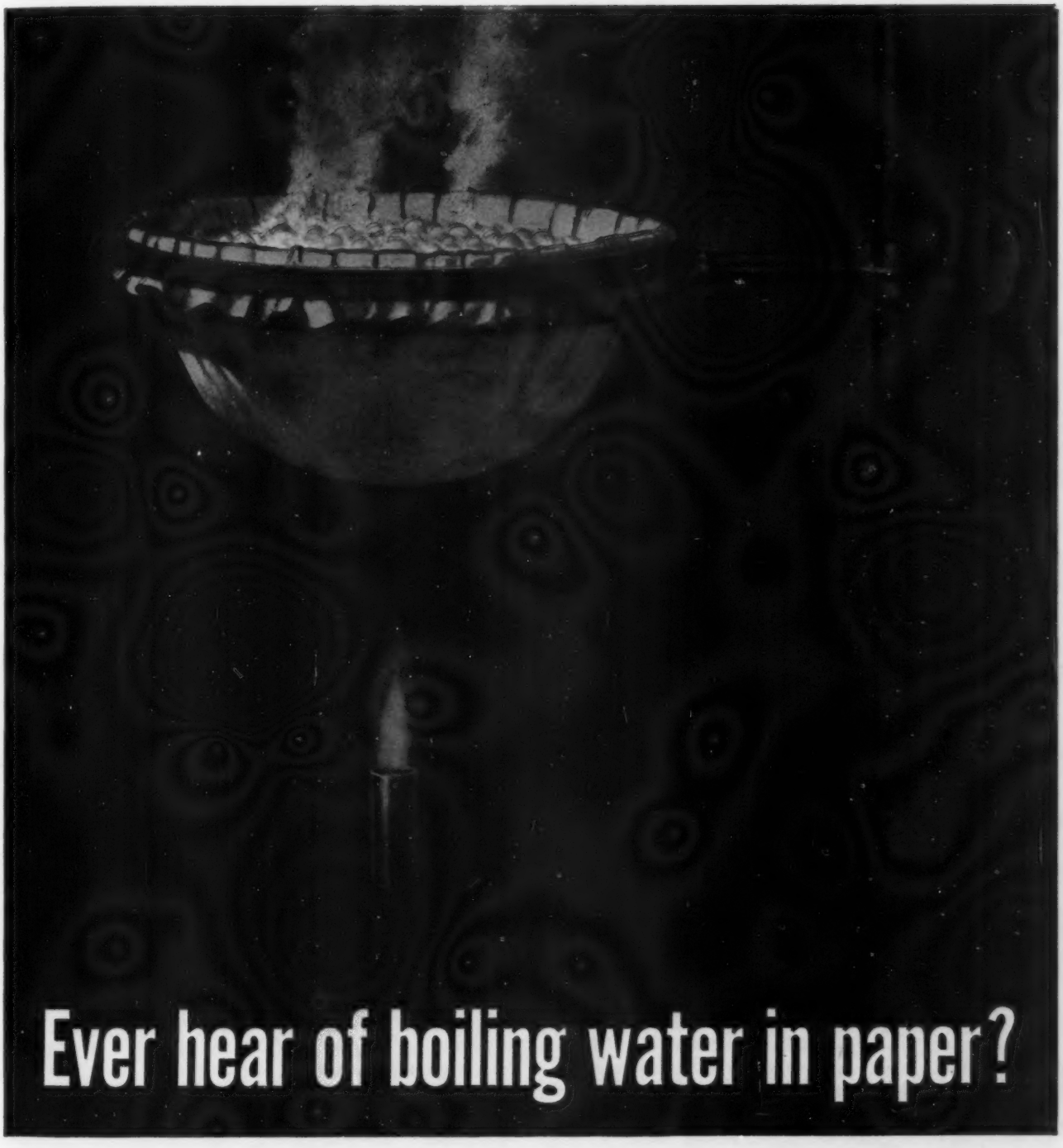

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EDITORIAL

AN EDUCATIONAL OPPORTUNITY

WHAT kind of an educational job are we in the soybean industry doing? The only answer we can conscientiously give is, "Poor," if a November survey taken by the *Digest* means anything. In the monthly questionnaire sent to crop reporters, who are among the best informed men in the industry, was included this question: "Is adequate educational work on soybean meal being done in your state?"

To this question most answered, "No." Only a few said, "Yes." It might pay those who missed this point in the November crop report to reread it.

Here are just a few answers to refresh the memory:

ILLINOIS: "Very little educational work being done."

INDIANA: "More educational work on meal could be done with telling effect."

IOWA: "We should do more educational work on soybean meal."

OHIO: "Farmers need education as to soybean oil meal value."

WISCONSIN: "Farmers not feeding soybean oil meal freely."

ARKANSAS: "Adequate educational work not being done."

KENTUCKY: "Big opportunity for educational work on soybean meal due to tankage shortage."

PENNSYLVANIA: "Inadequate educational work on bean meal being done."

Iowa, Indiana, Arkansas or Pennsylvania — *it is the same story.*

With 4 million tons of soybean oilmeal in prospect, and with a market for every single pound at an assured price, there may be those who think we can afford to forget all about promotional efforts for the duration. Is it necessary to question the wisdom of such complacency?

Feeders are glad to get soybean oilmeal now in spite of the fact that promotional work by the industry has been meager. In the present shortage they are glad to get any kind of protein feed. But that does not mean they are sold on our product. Whether they will continue to feed bean meal after the emergency ends, or whether some more enterprising group walks away with the post-war business, depends in large measure on whether the soybean industry, in the meantime, does a job of selling equal to the superior merits of our products.

Right now, when thousands of new feeders are getting big samples of soybean meal, and *paying for them*, we have the educational and promotional opportunity of a lifetime. Certainly this is no time to let up on such work, since such an opportunity may not come again.

—s b d—

WHY FERTILIZER?

MEETING at Chicago on December 2, the Board of Directors of the American Soybean Association adopted the following resolution:

Whereas it has come to the attention of the Board of Directors of the American Soybean Association that plans are being made to authorize the use of soybean oilmeal in the manufacture of fertilizers, and

Whereas the livestock industry is in dire need of high protein concentrates in order to comply with the needs of the Food for Victory program, and

Whereas the conversion of soybean oilmeal to fertilizer use at the present time is not in keeping with the announced agricultural goals for 1943, and

Whereas the usage of soybean oilmeal in the manufacture of soybean flour and other edible products necessary to the feeding of our civilian population, our armed forces, and the peoples of our allied nations has increased many fold during recent months,

Be it hereby resolved that the American Soybean Association strongly condemns the use of high grade soybean oilmeal in the production of fertilizers until such time as provision has been made for adequate supplies for the livestock feeder and the civilian population.

This resolution was adopted following the announcement by CCC that 325,000 tons of oilseed meals were to be earmarked for usage in fertilizers during coming months. It was the opinion of the board members that soybean meal is too valuable for human and animal consumption to be diverted into fertilizer usage until such time as actual oversupplies exist. Copies of the resolution were forwarded to farm organizations and to congressional representatives from the soybean states.

—s b d—

TIME TO CHOOSE

AMERICAN agriculture is at the crossroads of choosing the channels through which its products will be marketed. Developments in war years will determine whether, at the conclusion of the struggle, farm products are to be marketed through governmental or private channels. Fantastic?

Not at all. County Triple-A committees are very much in the soybean business in some sections now. Why? Because there were no other possible channels for marketing? Not exactly. American farmers have always found a way to market their products in the past. True marketing cooperatives would be preferable to governmental agencies. And they would represent the men for whom they sell.

Our contacts with farmers would lead us to believe they are opposed to the government in business. Farmers are still individualists. They do not take to social reforms and reformers too kindly. We have heard it suggested that the last election, with its distinct swing away from the New Deal in farm areas, was an expression of dissatisfaction with governmental farm policies. Could be.

—s b d—

A LITTLE OVERSIGHT

AN amendment should be made to our November editorial entitled "THE CCC PURCHASE PROGRAM." It was not complete. In fact, we overlooked one of the most important proposals to CCC officials.

The 1942 soybean purchase program has been, in several respects, a dismal failure. Many farmers are greatly dissatisfied. Soybean acreage in some sections will be hard or impossible to obtain. Corn and hogs are too inviting. Why take a chance on a new crop? And risk a failure?

The 1942 program was written from the top down. The man who grows soybeans — the man who has seen them develop into a major crop as contrasted with their status when he started growing them — was not consulted. He grew, stored, handled the crop long before CCC "discovered" it. Yes, before AAA and soil conservation "discovered" it. He might have helped avoid some of the pitfalls.

Is it too much to ask, in a democracy, that the wisdom and experience of years be substituted for some of the governmental experimentation? Or at least supplemented to it? And would it not be in order to suggest that in writing the 1943 program representatives of the men who grow the beans be called into consultation? After all, the processor and the governmental official can not handle

(Continued on inside back cover)

A Change In
Grading Standards?

By J. C. HACKLEMAN
Professor Crops Extension, University of Illinois

From an address before the Annual Meeting of the Illinois Grain Corporation November 19 at Chicago

GREEN beans presented a new problem to many licensed inspectors. Some of the older experienced inspectors had seen green beans similar to those in the crop of 1939. Naturally there was considerable variation in the interpretation of grades and, therefore, considerable dissatisfaction began to show up among farmers.

Early in October a number of soybean samples were sent to a federal grain inspection office in Chicago and a conference held with representatives of Washington, Chicago, the Soybean Industrial Products Laboratory, and the University of Illinois. At this conference the attempt was made to point out that after studying the green beans which developed in 1939 discounts which had been running as high as 35 to 40 cents were dropped to 3 to 5 cents by processors who soon discovered that the color was not a particularly serious or objectionable factor. It could be easily corrected and they did not suffer any significant loss of oil.

After this conference and a number of telephone conversations and considerable correspondence there was a tendency to get the grading a little better standardized and instead of discounting or considering unsound every soybean which showed any evidence of a greenish color there was a tendency on the part of many inspectors to consider a soybean sound if it had any yellow color either in the seed coat or some yellow in the cotyledons. Only soybeans which were completely green, both outside and in, would be considered unsound for grading purposes.

J. C. Hackleman

Unfortunately this interpretation was not universally adopted by inspectors. As a result there were many instances of widely different reports on the same sample of beans. A sample was sent to me from Macoupin County. This particular lot of beans were harvested and stored on the farm. The owner decided later to market the beans. He delivered one load to a local elevator and, before the grade was checked and the price established, the beans were in the elevator. Consequently he could not change his mind when he learned that his discount would be 50 cents a bushel. Another load of beans from the same bin was taken to another elevator not far away and the price there was $1.58 a bushel. I could enumerate many other cases of just such wide variation in grade interpretations.

We are getting considerable information from processors themselves. At the time of our conference in Chicago, two processor representatives were present in the Community Credit office. After looking at several lots of beans which had been declared sample grade because of the green color, both of these representatives of large processors stated that as far as their companies were concerned, if beans were no worse than the samples they were looking at, there would be no discount at all, provided of course they were satisfactory on other grading factors. In other words, the color was not worrying them.

Still another of the large processors reported that when the green beans began to show up, they began immediately to give considerable time and study to the problem. They separated a considerable quantity of beans into two portions, one which was definitely sound and well matured, yellow in color, the other portion carrying the greenish colored beans. These two lots were carefully analyzed in a chemical laboratory and when the reports came back, there was essentially no difference in the two lots. If any difference, it was in favor of the green beans.

If both the oil and the meal from these green colored beans is satisfactory according to the processors themselves, then I think it is high time that we begin a revision of our standards and give a little more attention to the utilitarian value of the beans and perhaps not so much attention to certain niceties that we might have had in mind when the soybean standards were developed.

In my opinion the standards need to be taken out in the bright sunlight and given a good airing because I cannot help but think that there are some things in there that do not reflect quality in soybeans. If the experience of 1939 and 1942 means anything the grades certainly should be reviewed in the light of new facts.

I will also have to take issue with the discounts established by Commodity Credit.

(Continued on page 9)

"How I licked a wartime feed problem"

"Frankly, I was worried about protein supplements, like a lot of other mixed-feed men. But the Swift people gave me the answer—showed me how to maintain adequate protein balance in my feeds. The answer: use more soybean oil meal."

If you're manufacturing mixed feeds for poultry, hogs and cattle, use Swift's 43% Guaranteed Protein Soybean Oil Meal. It's a first class protein supplement for all feeds. Adds palatability. Write, or visit, your nearest Swift plant—get full information on solving wartime feed problems by using more of Swift's Soybean Oil Meal.

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Studies of Bureau of Home Economics

By DR. LOUISE STANLEY
Chief, Bureau of Home Economics
Washington, D. C.

SOYBEANS are very much in the news these days — as a source of oil to take the place of supplies once imported, as a source of protein to supplement our animal proteins so much needed abroad. Now with meat rationing in the offing, efforts to develop satisfactory methods of using soybean products are intensified. The Department of Agriculture has been interested for many years in the introduction of new varieties adapted to special uses. But getting wide acceptance of soybeans as food has moved more slowly. This, I believe, has been due in part to their name. Beans are beans to most persons, to be consumed as beans. Only the vegetable varieties are satisfactory for use as beans, either green or dried.

From the other types a wide variety of processed products of high nutritive value is now produced. It is through these processed products that the important contribution of soys to nutrition will be made.

Vegetable Varieties

During the last war an effort to promote the wider use of soybeans was unsuccessful because the vegetable varieties were not generally grown and processed products from the other varieties were on the market to a limited extent. Soys were grown then largely as a forage crop and used in animal feeding.

The earlier work of the Bureau on soybeans was undertaken in cooperation with the Bureau of Plant Industry. We tested the vegetable varieties — those most satisfactory as a green vegetable — those that were easily cooked as dried beans and did not have the beany flavor characteristic of many varieties.

The green vegetable soys are too little known and used. They have good flavor and food value, being good sources of efficient protein, calcium, vitamins A, C, thiamine, riboflavin and probably a fair source of other members of the B complex.

Satisfactory methods of preparing and using soybean milk, the curd, and the mash were worked out and the varieties most satisfactory for this use determined.

Home Methods

Home methods were worked out for sprouting the dried beans. Bean sprouts are an easily cooked vegetable, useful during the winter months as a source of vitamin C. Recipes for the use of soy flour in quick breads and cookies were prepared. The results were brought together in a leaflet largely directed to help farm homemakers use the known vegetable varieties and the processed products they might prepare at home or those available on the market at that time.

But our correspondence indicated that consumers in general had difficulty in obtaining green soys, dried soys of known varieties, and in many localities, soy flour. Soy sauce, soy crackers and toasted soys, a few canned products were available to her — all specialties with low volume of distribution, not reaching the group needing this food most.

But this has changed. We now speak not just of soybeans but of soybean products, and the variety of these for food use is increasing. The beans — debittered — full fat or defatted — split or chipped, as grits or meal or flour or flaked, are now on the market. But the eyes of the trade have been focused on commercial outlets, where there is a quantity market, lower distribution costs, and less "education in use" required.

With the increased production of "soys" and the demand for concentrated foods with efficient protein and high vitamin content, it is important that these products be made available in a variety of forms to consumers, that consumers be educated as to the nutritive value of these products and given information as to ways of using them in palatable dishes of accustomed forms.

War abroad brought special feeding problems while we still talked in terms of agricultural surpluses. Among these were certain soybean products. The Surplus Marketing Administration (now Agricultural Marketing Administration) was asked by the American Red Cross to purchase soups in concentrated form to be sent to prisoners of war and captive groups of citizens in Nazi controlled areas. Such soups must be palatable, contain in small volume the maximum of food value, and be prepared with a minimum of effort. The first samples of soup submitted were concentrated in form but when made up into soups were found to be essentially broths, intended not to relieve hunger but to stimulate the appetite.

Thinking of the food needs of those people and realizing the necessity of packing in each pound as much as possible in the way of good nutrition, experimentation with formulae for palatable and nutritious products was started.

Soybean Important

It was logical to think of soybeans as one of the important ingredients and since processed flour was the most readily available of the soybean products, it was selected for use. The flour, dry skim milk and vegetables such as dried peas and beans, onions and herbs which could be secured in powdered or meal form made a satisfactory soup mixture which did not separate. These ingredients were all precooked, so the soups needed only to be mixed with boiling water for service. Based on these preliminary trials, general specifications were prepared as a basis for these soup mixtures. Industries equipped to process, mix, and package on a large scale submitted samples. So far, many tons of soup have been purchased, some for the Lend-Lease program and a large amount used in this country in the school lunch.

Palatability

While there was need to place emphasis on food value, at all times during this period of experimentation and testing the importance of palatability was kept in mind. Hundreds of samples of soups submitted from various manufacturers have been placed before a panel of our food judges. These samples were made of variations from the basic formula and while different, were surprisingly good. Many had to be ruled out on price, some because of cooking time required, and some few on flavor.

Our experience in the use of these soups in school lunch has kept before us the importance of making them palatable and increasing the variety. An important factor is good flavor in the basic materials used — the dry skim milk, the soya flour or meal, other legume products as well as the added seasoning. Soups are filling and the calorie content is low for some feeding situations. This can be increased by the addition of fat.

Soy based soups are here to stay. The formulae need more variety as to flavor and suggested uses. The English add vegetables.

DR. LOUISE STANLEY

Some school lunches add tomatoes. The Russians suggested fat. I like salt pork. These fats were purposely omitted from the formulae for fear of developing rancidity on a journey of unknown destination. But fats add flavor, body, and calories — important in a mixture as dilute as even a thick soup.

Picture Changed

Since Pearl Harbor our food picture has changed. War in the Pacific has cut off accustomed supplies of fats. Increased production of soys and peanuts will make up this loss. A global war has increased the demands on the food production of our country. Especially heavy have been the demands for foods that are useful sources of fat, efficient protein, and the B vitamins. Soybeans not only supply fat, but the non-fat portion properly handled may serve as a reserve supply of efficient protein and important vitamins and minerals in concentrated form.

So we are working in cooperation with the Agricultural Marketing Administration to find ways of building these reserves into the diets of American people and our allies through the home kitchen route, showing homemakers how to get them into the diet in the form of protein-rich dishes.

The flour, meal, and grits are being used for blending with cereal mixtures to increase the protein content, and in meat mixtures to spread the volume without loss of food value. The housewife needs to be acquainted with these products and know how to use them. The cereal mixtures make palatable breakfast foods, with a significant contribution of efficient protein, and can be used in main dishes which will carry their part of the day's requirement of protein. Soy meal and grits, combined with corn products, can be used in spoon bread and fried mush with or without cheese — soy grits and meal alone

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THE MEAL SITUATION

* * *

An Economist Says:

By EARL O. HEADY

Research Associate, Iowa State College Experiment Station

Condensed from Wartime Farm and Food Policy Memo. No. 3

Measures to provide farmers with soybean meal at low costs through price ceilings and margins on handling oilmeal are ineffective as long as current output is limited by present processing capacity, and as long as this limited supply is contracted and goes into mixed feeds at uncontrolled prices.

REGARDLESS of the fact that the year's supply of protein feeds will reach a record level a current shortage relative to demand exists. In the main, the shortage is real although some elements of an artificial shortage may be present. Processing capacity in the corn belt will continue to act as a limiting factor until crushing capacity in other areas is brought into use or demand slackens.

We suddenly find ourselves playing the old game — "Button! button! who's got the button?" Farmers increasingly needing protein concentrates, are inquiring as to the whereabouts of the abundant supply of soybean meal that was supposed to exist.

Bottleneck

Most agencies considering disposal of soybean meal have been thinking in terms of the large total supply available in the next 12 months. However, a large supply for the year does not necessarily mean abundant stocks at the time of greatest needs. Regardless of the fact that total production will reach a record level, present cornbelt processing capacity is not materially greater than in the same period last year. Until crushing capacity outside of the cornbelt is thrown into action present output is limited by this bottleneck. Contrasted with the limited supply is the greatly increased demand.

It is imperative that this limited output move into the country and onto farms where it is urgently needed in production of livestock products. Data on bookings indicate that the largest part of the meal is contracted through January with large amounts of the output of later months already sold. A survey of 10 processing plants in Iowa indicates that 8 of these plants have contracted an average of around 94 percent of their November and December output and a somewhat smaller percentage of the January output.

The result of the limited current supply plus the fact that the bulk of the meal is contracted by feed mixers — large and small — is that only a very small amount goes direct to livestock producers. Instead it is going into mixed feeds and hence to the farmers. Due to this situation, feeders are forced to buy protein the form of mixed feed and at a higher cost than in the form of soybean meal. The extent to which meal is actually being hoarded is not accurately known. Soybean processors in Iowa maintain that large mixers are mixing feeds as fast as they can obtain soybean meal and other concentrates and in some cases are having to close down temporarily until past bookings arrive. To the extent that such is accurate it would seem that the demand for protein feeds is considerably greater than the supply currently available.

In most cases even small mixers find that they can sell all soybean meal contracted through mixed feeds.

Tendency to Hoard

Regardless of whether or not any appreciable supplies have been hoarded in the past few weeks, there will be an increasing tendency to do so in the near future. Mixers with a supply of soybean meal arriving will certainly not release that in excess of current mixing operations if they anticipate a continued sellers' market for commercial feeds. While an individual dealer or mixer may be holding back an insignificant four or five tons, the total held by several thousand such firms would be very considerable. The current situation will snowball the tendency

(Continued on page 10)

* * *

Government Survey:

COPRA mills on the west coast, linseed mills in the west and central areas and cottonseed mills will have to be put into service if the nation's estimated 173.6 million bushels of soybeans available for crushing (Oct. 1 estimate) this coming year are to be processed, according to a bulletin, *Vegetable Oil Mill Crushing Capacity and Probable Crush 1942-43 Season*, issued by Edward G. Schiffman, agricultural economist of the Farm Credit Administration, U. S. Department of Agriculture.

The crushing capacity of soybean mills as such is only 108,513,000 bushels, leaving a deficit capacity of 65,078,000 bushels. "There is an additional well adapted crushing capacity equivalent to 15,929,000 bushels of soybeans in copra mills, 6,877,000 bushels in west coast linseed mills which will not be needed for flaxseed, 28,685,000 bushels of capacity in the central area in linseed mills well adapted for crushing soybeans and available for this purpose, if flaxseed were moved to the eastern seaboard area for crushing, and an estimated capacity in cottonseed mills of 159,591,000 bushels after allowing for the 1942 crops of peanuts and cottonseed," writes Schiffman.

Thus, the total capacity which could be made available for crushing soybeans, is 319,411,000 bushels against the 173,591,000 bushels for crushing.

The soybean for the first time takes equal rank with cottonseed as the leading producer of domestic oil. Schiffman's estimate is for 1,562,319,000 pounds of soybean oil as compared with 1,635,000,000 pounds of cottonseed oil for 1942-43, based on the October 1 crop report. But if November 1 is used for the base, there is an additional 10 million bushels of beans available for crushing with an additional yield of 88 million pounds of oil, or 15 million pounds more than the total cottonseed oil produced.

* * *

A Processor Reports:

CHARGES that the soybean meal market has been cornered by collusion between processors and commercial feed manufacturers were answered by C. E. Butler, President of the Soy Bean Processing Company, Waterloo, Iowa, in a recent letter to the president of the Iowa Farm Bureau Federation. Mr. Butler says, with reference to his own company, that farmers and dealers had plenty of opportunity to contract meal and were given advance notice of the tight situation developing in the market.

Excerpts from the letter follow:

Mr. Francis Johnson, President
Iowa Farm Bureau Federation
Des Moines, Iowa

Dear Mr. Johnson:

A copy of the *Farm Bureau Spokesman* issue of November 21, 1942, has just been laid on my desk. On the front page appears your article regarding the scarcity of soybean oilmeal, the high prices that you say are being charged for it and the claim that the dealers and farmers have not had any opportunity to buy the meal because the market has been cornered by certain commercial feed manufacturers.

Processors Accused

Your article is to some extent an accusation against the processors. We do not pretend to speak for all of the processors, although we feel from our acquaintanceship with the Iowa processors that the rest of them are no more guilty of misdoing . . . than is our company. . . We have the facts to prove that so far as our territory in the northeastern part of Iowa is concerned, our company is not at fault and that the dealers and farmers have no one to blame but themselves.

On October 3, 1942, our company sent a three-page letter enclosing an order blank to approximately 300 feed dealers in northeast Iowa. In this letter we quoted the floor price on soybean meal at that time and gave two full pages of argument why soybean meal should be fed and why the dealers should contract at that time at the floor for their full needs during October, November and December. . . As a result of this letter, we received bookings from seven dealers (out of 300) and the total amount of tons booked by all seven was 95 tons. As a result of this letter and urging on our part for the dealers to book, in which letter we told them we would not sell the big mixers or the jobbers or the brokers until we had given all our dealers a chance to book all they needed — I say, as a result of this letter, we got severely called down and criticized by a lot of dealers for not cutting the price 75c below the floor. . . .

Advance Warning

On October 12, 1942, I wrote a letter to 1800 farmers in Northeast Iowa, known to us to be users of soybean oilmeal, and many of whom we knew were big feeders. We urged these 1800 farmers to place orders with their dealers for their meal requirements up to the first of January. . . We did not sell a

(Continued on page 9)

Lend Lease Takes
Bean Oil

— USDA Photo by Forsythe

Filling up the hold of a British ship with food products grown and processed in the United States. Children in other lands will be better fed this winter because of American grown soybeans.

ONE of the substantial new outlets for soybean oil under the war emergency is colored margarine, large quantities of which are being purchased by the Agricultural Marketing Administration for lend-lease shipment to our allies.

In 1941, very little colored margarine was produced, due to the prohibitive tax on it in most states. But there is no tax on such margarine when purchased by the government, and 60 million pounds of margarine have been bought for lend-lease since its inception.

Soybean oil has been largely the beneficiary of this new business. According to figures given us by the National Association of Margarine Manufacturers, total production of colored margarine for the two months of August and September of this year was over 24.5 million pounds. Of this amount, over 17 million pounds, or 69 percent of the total, were soybean oil, not taking into consideration lecithin or derivative of glycerine which may be soybean products.

The schedule of ingredients entering into margarine for August, as furnished by the Association:

	1942	1941
Butter	3	2
Coconut Oil	—	67,195
Color	8,280	337
Corn oil	535	1
Cottonseed oil	1,386,969	16,071
Derivative of glycerine	20,444	410
Diacetyl	14	—
Lecithin	4,983	29
Milk	2,402,738	42,432
Monostearine	133	309
Neutral lard	20,706	7,605
Oleo oil	120,479	42,833
Oleo stearine	264	189
Oleo stock	10,648	5,775
Palm oil	—	3,537
Peanut oil	—	2
Salt	459,020	8,843
Soda (benzoate of)	11,792	113
Soya bean oil	10,884,758	63,938
Vitamin concentrate	4,078	2
Total	15,335,612	259,623

★ RESEARCH ★

PUBLICATIONS ON STORAGE

At a time when storage problems beset the industry, two recent publications should be of interest.

"Equipment for Maintaining Controlled Temperature and Low Humidity in a Seed Storage Room," by J. L. Cartter, Agronomist, U. S. Regional Soybean Industrial Products Laboratory, Urbana, deals primarily with equipment for maintaining constant low humidity for soybeans in storage under laboratory conditions. But such low-humidity storage should be of value to the plant breeder in preserving germinating ability of seed stocks over an extended period. This paper is published in the November issue of *Journal of the American Society of Agronomy*.

The equipment Dr. Cartter describes is capable of maintaining 16 percent relative humidity and 70 degree F. temperature in an insulated room the year around. A refrigerating compressor and cooling coil are used to remove moisture from the air while electrical heat is used to reheat the air to the desired temperature.

Minnesota Bulletin 156, "The Respiration and Storage Behavior of Soybeans," by Paul E. Ramstad and W. F. Geddes, Division of Agricultural Biochemistry, at the Minnesota Agricultural Experiment Station in cooperation with the U. S. Regional Soybean Industrial Products Laboratory, is a study of the effects of moisture content, temperature and length of previous storage period, aeration, split beans, and microorganisms on the respiratory activity of soybeans.

As compared with published data for cereal grains, the moisture content of soybeans was found to increase more rapidly with increasing humidity, with soybean oil meals somewhat more hygroscopic than whole beans. Experiments all seemed to confirm the theory that microorganisms are the primary cause of the excessively high respiratory rates responsible for heating and other damage to stored soybeans. Considerable damage was observed in soybeans stored at high moisture levels at room temperature even though heating did not occur.

The bulletin recommends that to obtain high germination capacity, soybeans should be stored at a low moisture content (app. 10 percent) and at as low a temperature as feasible.

Bulk storage of 987,000 pounds of soybeans, grading U. S. No. 3 and 4 with an average moisture content of 15.82 percent for two months resulted in heating despite low atmospheric temperatures. The authors find that soybeans grading Nos. 3 and 4 involve a great storage risk except for relatively short periods at low temperatures.

The Tag-Heppenstall moisture meter was found to seriously underestimate the moisture content of high moisture samples of beans as checked with a two-stage vacuum-oven method. These results, however, were obtained before the new government grading standards went into effect, and authors anticipate that recalibration of the Tag-Heppenstall equipment to the new basis will greatly reduce the discrepancy observed.

—s b d—

Soybean hay may be used as a mulch around newly set evergreen trees. This material is best applied in late fall when cold weather is close at hand.

★ BOOKS ★

"PLASTICS," by J. H. DuBois, of the Plastics Department, General Electric Company, published by American Technical Society, Chicago. 295 pages. Price $3.00.

The plastics industry has come a long way since it was founded by the invention of celluloid in 1869. Today it includes such a variety of products as: industrial gears, piano keys, steel mill roll neck bearings, business machine cases, lamp shades, radio cabinets, safety glass, rayon and nylon, steering wheels, automobile brake lining, fountain pens, table tops, airplane parts and finishes.

The book is apparently aimed at technical men such as engineers and designers, yet is not so technical but that it will serve as an excellent and comprehensive introduction to the general subject of plastics for the layman. It has a number of fine colored illustrations.

Those, however, who are primarily interested in soybean plastics may be somewhat disappointed, as reference to soybean products is limited to four paragraphs.

"FOOD MANUFACTURING," by Saul Blumenthal, Director of Shirley Laboratories, New York City, published by the Chemical Publishing Company, Inc., Brooklyn, N. Y. 664 pages. Price $7.50.

A collection of practical tested formulas, descriptions and analysis of raw materials for the baking, beverage, essence, flour confection, ice cream, condiment, preserving, salad dressing, and allied industries.

The author is evidently aware of the value of soybeans, for the book contains numerous references to soybeans and soy products, with recipes for making soybean milk and curd, fried soybeans, soybean middlings as a starchless breakfast food, and two formulas for soy flour bread. The soybean is listed as being an excellent food high in protein and minerals.

★ FEEDING ★

MEAL IN THE CHICK RATION

Poultrymen will need to reform their opinions about poultry feeds until such time as the ingredients which they want to use are available again or their prices decrease so they become economical. *Fish oils to provide vitamin A are rationed, fish meals are scarce, and the present supplies of meat scrap are short.*

The poultry department at Ohio State University recommends use of as many home grown feeds as possible, both in the interests of economy and to reduce transportation problems. Grain supplies are plentiful but the war has reduced the amounts of milk and dried milk available for feed and has increased their price.

Many farmers will be raising chicks this winter and fall to do their share toward augmenting the national supply of meat. Chicks will need plenty of good feed during cold weather as well as careful management in the brooder houses.

Poultrymen at the University suggest the following mixture as a chick starter:

Yellow corn, 40 pounds; wheat middlings or coarsely ground wheat, 20; wheat bran, 10; meat scraps or fish meal, 5; dried milk, 5; soybean oil meal, 12; alfalfa meal, 5; oyster shell, 2; and salt, 1. If ground wheat is used instead of middlings, add two pounds more of soybean oil meal and reduce the corn two pounds.

This starter is fed for the first six or eight weeks. Beginning at six weeks, grain should be fed in increasing amounts until the birds have access to grain at all times when eight to 10 weeks old.

This chick starter contains about 18 per cent protein. A ration containing 24 per cent protein to be used as a laying mash is recommended.

PRIORITY ON PROTEINS?

Mixed feed protein supplements are about the only form in which many farmers now are able to buy soybean meal. But even at present prices the protein feeds are a profitable investment for the farmer who feeds wisely.

Rex Beresford, Iowa State College livestock specialist, says, however, that the proteins may have to be allocated to animals on a sort of priority basis if the problem becomes more acute. Fall pigs should get first call, then the dairy cows that aren't getting plenty of legume hay, and after that the heavier hogs. But some protein supplement is a requisite for even the 200-pound hogs.

Most dealers have supplies of mixed feeds in which soybean meal is included, but they don't have big stocks. No hoarding or piling up seems to exist, but the prices are high.

Farmers with damaged beans may find it profitable to feed them in limited amounts, at least to dairy cows and brood sows, without feeling unpatriotic for not turning the entire supply in for oil processing.

CAN FEED MEAL HEAVILY

Soybean oil meal can be fed to steers as heavily as 1 part of oil-meal to 2 parts of corn by weight, according to recent studies of the University of Illinois College of Agriculture reported by H. W. Bean, of the animal husbandry department.

No significant differences were noted between steers fed the standard ration and those fed a ration of 1 part of soybean oil meal and 2 parts of corn or those fed 1 part of soybean oil meal and 4 parts of corn.

All the tests which have been made on this problem show that, when fed in large amounts, a pound of soybean oil meal will replace about 1¼ pounds of corn in the ration of fattening steers up to a ratio of about 2 parts of corn to 1 of soybean oil meal. Because a protein supplement is necessary, this replacement value does not hold true in rations consisting of more than 7 parts of corn to 1 of soybean oil meal.

* * * *

Soybean Oil Meal Is a GOOD HOG SUPPLEMENT

(Some Purdue University Results)

By C. M. VESTAL

Average of Three Experiments With Mature Sows and Spring Litters

FARROWING RECORD

Lot	1	2
Gestation Ration	Shelled corn 63 lbs. Whole oats 32 " **60% tankage** 5 " Mineral mixture	Shelled corn 62 lbs. Whole oats 31 " **Soybean oil meal** 7 " Mineral mixture
Total number of sows	34	33*
Av. number of pigs in litter	11.26	11.45
Average litter weight	29.57 lbs.	31.22 lbs.
Average pig weight	2.62 "	2.73 "

WEANING RECORD

Suckling Ration	Ground corn 70 lbs. §Wheat middlings 20 " **60% tankage** 10 " Mineral mixture	Ground corn 68 lbs. §Wheat middlings 20 " **Soybean oil meal** 12 " Mineral mixture
Total number of litters	34	33
No. of pigs weaned per litter	7.68	8.61
Average litter weight	240.46 lbs.	252.44 lbs.
Average pig weight	31.32 "	29.33 "
Percentage of pigs weaned	68.15	75.13

*34 sows started — one died.

§Coarse-ground wheat replaced the middlings in one experiment.

Pigs were weaned at eight weeks of age.

Average of Three Experiments With Fattening Hogs in Dry Lot

(Feeds self-fed, free choice)

Lot	1	2
Ration	Shelled corn **60% tankage** Mineral mixture	Shelled corn **Soybean oil meal** Mineral mixture
Total number of hogs	48	48
Average initial weight	125.9 lbs.	125.8 lbs.
Average final weight	231.8 "	233.3 "
Average gain	105.9 "	107.5 "
Average daily gain	2.02 "	2.06 "
Feed for 100 lbs. gain:		
Corn	357.4 lbs.	316.3 lbs.
Protein supplement	37.5 "	64.5 "
Minerals	.6 "	3.2 "
Total	395.5 "	384.0 "

In these experiments, 100 pounds of soybean oil meal and 4 pounds of minerals replaced 64 pounds of corn and 58 pounds of tankage. With corn at 80c a bushel, tankage at $80.00 a ton, and mineral mixture at 2c a pound, the soybean oil meal has a value of $63.00 a ton.

SOYBEANS . . . and People

A SOYBEAN CASSEROLE

Some Recipes from a New Book on Beans

HAVE you been slow about trying out soybean products on your family? If so, you are neglecting one of the simplest ways to help in the war effort besides benefiting your household's vigor.

Even a tablespoon of soy flour added to gravy, meat loaf or creamed soup will build stronger bodies for your children while patriotically "extending" the meat.

The following recipes are taken from *Soy Bean Recipes*, a 48-page booklet by Mildred Lager of the House of Better Living, 3477 West Sixth St., Los Angeles, Calif., that gives more than 150 ways to use soybeans as meat, milk, cheese or bread. The booklet is well worth the 55c by mail asked for it.

Mildred Lager

Miss Lager, who has been talking soy foods over Radio Station KFAC for eight years, writes, "At the present time, I am teaching nutrition for the American Women's Volunteer Service and you can be sure that soybeans will be given their proper place in the diet. I am not a vegetarian, a food faddist or a soybean nut of any kind, but I do believe that the soybean belongs in our present nutritional program from the economy standpoint."

Omelet

2 cups mashed or sieved soybeans
4 eggs
½ tsp. salt
4 tbsp. cream

Beat yolks and whites separately. Add mashed beans, salt and cream to the beaten yolks. Fold whites lightly into mixture. Pour into hot buttered baking pan and bake 20 minutes in quick oven.

Soy Fudge

2 cups sugar
4 tbsp. cocoa
1/3 cup water
1/3 cup milk
1 tbsp. corn syrup or honey
2 tbsp. butter
1 tsp. vanilla
1 cup soybean flour

Blend sugar and cocoa. Mix water and milk with soybean flour. Then mix with sugar and cocoa. Add syrup and cook to 230° F. or the medium soft ball stage. Remove from fire. Add butter. Cool, add vanilla and beat until thick. Pour in buttered pan and when cool, mark in squares.

Soy Pie Crust

½ cup whole wheat flour
½ cup soy flour
4 tbsp. shortening
½ tsp. salt
4 tbsp. cold water

— Courtesy Illinois State Bureau of Home Econo

Sift flours, add salt, cut in shortening. Blend well and work in cold water. Roll lightly. Bake 350 degree oven until brown. Watch as it can easily get too brown. For two crust pie double recipe.

Soy Wheat Muffins

1 cup soy flour
1 cup whole wheat flour
1 tsp. salt
2 tbsp. brown sugar
2 tsp. baking powder
¾ cup milk
1 tbsp. melted fat
1 egg

Sift dry ingredients together. Mix milk and beaten egg, add melted fat, pour into dry ingredients and stir until they are just moistened. Pour into greased muffin pans and bake in moderate oven 25 to 30 minutes.

Soybean Casserole

2 cups cooked cracked soybeans
1 cup cooked carrots
1 cup cooked celery
1 cup stewed tomatoes
2 tsp. powdered vegetable broth
Small amount minced parsley

Mix all together and pour in buttered casserole, top with melba toast crumbs. Bake until brown. Dot with butter before serving.

Another recipe for soybean casserole is included in *Home Budgets for Victory*, published by the Illinois State Bureau of Home Economics, as follows:

Soybean Casserole

2 cups cooked soybeans, chopped
¼ cup diced salt pork
2 cups chopped celery
2 tbsp. chopped onions
2 tbsp. chopped green pepper
6 tbsp. flour
2 cups milk
1 tbsp. salt
1 cup buttered bread crumbs

Brown salt pork. Add celery, onion and green pepper, and saute for 5 minutes. Add thickening made from flour, milk and salt, and stir until it boils. Stir in cooked beans and pour mixture into greased baking dish. Cover with buttered bread crumbs. Bake in moderate oven (350 degrees F.) for 30 minutes, or until crumbs are brown. Approximately 10 servings.

The casserole is pictured on this page.

10.5 Million Acres

In 1943

THE national 1943 soybean acreage goal is 10½ million acres, about the same as the acreage harvested for beans this year, but 1½ million acres above the 1942 goal, Secretary of Agriculture Wickard has announced.

The big acreage increase in oil crops this coming year will be furnished by peanuts. The peanut goal is 5½ million acres, compared with 4-1/5 million acres harvested in 1942. Much of the new peanut acreage will come out of cotton, and the decision to increase oilseed acreage in the south is linked with the shortage of processing facilities in the northern Midwest.

Soybean goals have been lowered in Iowa, Minnesota, Missouri, Nebraska and Michigan, but Indiana and Ohio have been asked to produce more. Prices for the 1943 soybean crop will be supported at from $1.60 to $1.75 per bushel.

The 1942 soybean yield as of November 1 USDA crop report:

State	Yield per acre Bu.	Production Thous. bu.
Ohio	23.0	27,761
Indiana	21.5	31,605
Illinois	21.5	73,487
Michigan	18.0	3,456
Minnesota	12.0	3,792
Iowa	20.0	40,340
Missouri	15.0	8,100
North Carolina	13.0	3,848
Mississippi	12.0	3,060
Arkansas	12.0	3,336
10 Principal States	19.9	198,785
Other States	12.7	11,168
U. S.	19.3	209,953

STORES BEANS IN HER HOUSE

The acuteness of storage problems in some places is indicated by the fact that one Indiana farm woman, Mrs. Goldie Landon, of Anderson, has stored 600 bushels of beans in two rooms of a five-room house on her farm. The other three rooms are occupied by her son. This arrangement is not the most satisfactory in the world, and Mrs. Landon says she will move the beans just as soon as marketing facilities permit.

PROCESSOR

(Continued from page 5)

single ton of meal that we know of to farmers as a result of this letter. . . .

Now, we processors have to depend upon the feed mixers and to some extent to jobbers, distributors and brokers for moving our volume in order to keep our capacity booked up far enough in advance to insure operation. If the farmers and dealers simply will not buy in advance, then we are compelled to sell to someone else. . .

Very truly yours,
C. E. Butler, President
Soy Bean Processing Company

—s b d—

Whitney H. Eastman, vice-president in charge of the soybean division of the Archer-Daniels-Midland Co., Minneapolis, retired on Nov. 15 and will spend the remainder of the winter in Florida. Mr. Eastman had charge of the soybean division of the W. O. Goodrich Co., plant in Milwaukee before going to Minneapolis.

—s b d—

NEW GRADING STANDARDS?

(Continued from page 3)

The first schedule of discounts which amounted to 2 cents for each percentage of green beans above 8 was so extreme and severe that we will not even discuss that since Commodity Credit saw fit to reduce that to one-half cent for each percent. Not until we have the data from research and until we have more complete information concerning processors' experiences with this year's soybean crop can we be certain that would be a fair and equitable discount. I am convinced, however, that many of the processors would be satisfied with a lower discount even than that finally agreed upon by Commodity Credit.

We should get the best information available from the Soybean Industrial Products Laboratory, the University of Illinois, from any research agency which can contribute information, and from the processors themselves. We should all get together and agree upon a better program for next year if they are going to call upon us to grow soybeans again.

No

To Sell Now

But We
Wish You All
A Very

Merry Christmas

DANNEN MILLS

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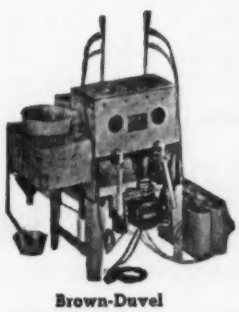

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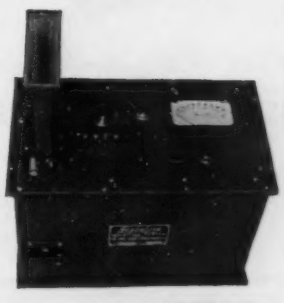

Steinlite

ECONOMIST

(Continued from page 5)

towards an artificial shortage for later months whereas a real shortage might not otherwise exist three or four months hence.

The OPA has already put into effect maximum margins for resellers of soybean meal. If the national picture is comparable to that obtained in Iowa, the main effect of these margins will be to reduce the price on the small amount of meal going direct to farmers. Iowa's output of meal is mainly going into mixed feed with only a small amount going to resellers. Without ceilings or margins on mixed feeds, the avenues of escaping those on soybean meal are still open. Indirectly feed mixers are being subsidized as processors sell meal at ceiling prices and feeders buy mixed feeds at increasing prices.

Recommendations

1. The Office of Price Administration should immediately establish maximum ceilings and margins on mixed feeds. Flat margins for mixers might prove difficult to supervise due to the many formulas used and to the fact that substitution of ingredients can readily be made. Perhaps more appropriate for the feed-mixer would be a margin allowing a given percentage markup above the cost of ingredients going into the feed.

2. Establish quotas on a basis of last year's protein uses. To the extent that stocks of soybean meal are being withheld from the market, alloting a quota to all feed mixers on the basis of their last year's output is a means of getting more protein on the market at a lower price.

3. Continued effort should be put forth to utilize crushing capacity outside of the cornbelt.

—s b d—

SOLD OUT for Months to Come

But Not Too Busy to Wish All Our Customers

A Most Happy Holiday Season

Standard Brand
Still the
Measure of Quality

STANDARD SOYBEAN MILLS

Centerville, Iowa

HOME ECONOMICS STUDIES

(Continued from page 4)

in omelets, souffles, and other cheese and egg dishes to increase protein, volume, and flavor. The flours have many other uses — in cocoa mixtures, dried eggs, meats, and baked products.

Since we have found that there is considerable variation in the flavor and texture of the same type of soy products from different companies, and some variation in the amounts used in mixed food products, there is need for the establishment of standards as well as methods of use. Such studies will be directed to provide the people of the allied nations a low-cost protein food which can be utilized in usual and palatable dishes.

Eventually we hope the soy grits and meal will go on the market as such. Then we will be ready with recipes for meat and other main dishes extended by these soy products with little if any sacrifice of food value. Never was there a more opportune time for expanding their availability.

Changing food habits — introducing new food — is never easy. But now two important motives supplement our efforts — the drive for good nutrition and the potential shortage of efficient protein, both of which the soybean products can supply at relatively low cost. To do this requires recipes yielding palatable dishes, and an opportunity to acquaint the public with these. School lunches, communal feeding groups, offer just this and every opportunity will be taken of these.

But remember, you must see that these processed soybean products are distributed. Until you do, further progress is blocked. By working together we can give soybeans and soybean products their place in the American food picture, and they can supply much-needed nutrients likely to be short from usual sources.

—s b d—

VEGETARIAN THANKSGIVING

The Vegetarian Society of New York had a Thanksgiving menu of papaya juice, soybean roast, combination salad, figs and mint tea, according to an Associated Press release.

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to

THE SOYBEAN INDUSTRY

and

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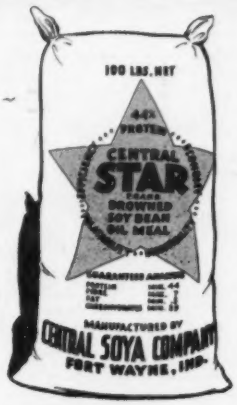

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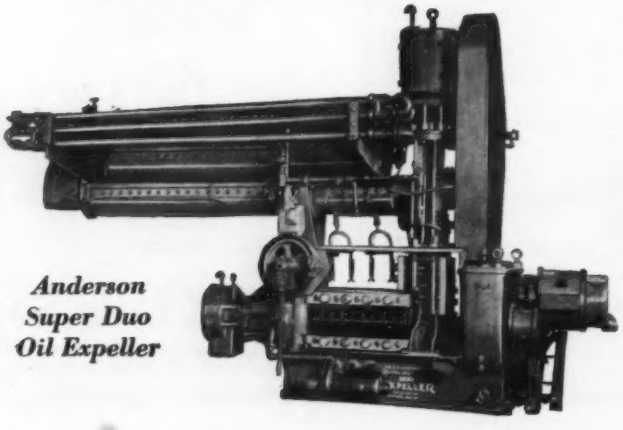

Anderson Super Duo Oil Expeller

MARKET SUMMARY

SOYBEANS

	Dec. 7	Nov. 24	Nov. 7
December	1.60	160½ B	1.65
May	166¾ A	1.66¼ A	1.67½

SOYBEAN OIL

	Dec. 5	Nov. 24	Nov. 7
Tanks, Midwest Mills	11⅝ B	11¾ B	11¾

SOYBEAN MEAL

	Dec. 4	Nov. 28	Nov. 6
December	41.00 B	38.25 @ 39.00	39.00 @ 39.50
May	37.00 B	37.50 B	36.50 @ 38.00

Both bean and meal markets are merely nominal, with bean movement governed by permit, and processors applying their large output of bean meal to previous contracts. Trading in soybean oil is quiet and is expected to remain so until the first of the year.

STANDARD SHORTENING SHIPMENTS
By Members of Institute of Shortening Mfgs., Inc.

Week ending Nov. 7, lbs.	7,269,761
Week ending Nov. 14	8,031,639
Week ending Nov. 21	6,936,334
Week ending Nov. 28	7,369,091

NEWS OF THE TRADE

SOYBEAN INSPECTIONS — 1942 Quality Lower

Receipts of soybeans inspected in October, the first month of the 1942-43 season, were more than double those of October 1941 and totaled 17,034 cars, the Department of Agriculture reports.

The grade of the soybeans inspected in October this season was slightly lower than that of the October inspections last season, with only 58 percent grading No. 2 or better compared with 70 percent last October.

Inspections of soybeans in October included the equivalent in truck receipts of about 61 cars. There were no inspected receipts of cargo lots.

SOYBEANS: INSPECTED RECEIPTS, OCTOBER 1942, IN CARLOTS*

CLASS	GRADE No. 1	No. 2	No. 3	No. 4	Sample	Total Oct. 1942	Total Oct. 1941
Yellow	5,304	4,437	2,995	2,373	1,707	16,816	6,643
Green	3	15	4	—	—	22	3
Brown	8	5	1	—	—	14	8
Black	97	10	6	2	—	115	174
Mixed	33	27	4	2	1	67	58
Total cars	5,445	4,494	3,010	2,377	1,708	17,034	
Percentages	32	26	18	14	10	100	
Total: Oct. 1941:							
Cars	2,041	2,778	1,976	77	14		6,886
Percentages	30	40	29	1	0		100

*Truck receipts converted to carlots on basis of 1,500 bushels equal 1 carlot.

Total inspections for the October 15-31 period were 9,963 carlots.

—s b d—

STOCKS OLD SOYBEANS OCT. 1

Stocks of old soybeans in interior mills, elevators and warehouses on October 1 are estimated at 1,192,000 bu. by the Crop Reporting Board of the U. S. Department of Agriculture. This is the first time an estimate of soybean stocks in this position for this date has been made, hence comparable figures for previous years are not available. On July 1, 1942 soybean holdings in interior mills, elevators and warehouses approximated 2,400,000 bu. The present estimate is based on returns in the 6 important States which held 96 percent of the soybean stocks enumerated in this position in a nation-wide survey on February 16, 1942. Approximately three-fifths of the soybean stocks in interior mills, elevators, and warehouses on October 1 were located in Illinois.

Stocks of old soybeans in commercial storage at terminal markets as reported by the Grain, Feed and Seed Branch of the Agricultural Marketing Administration were 853,000 bu. on October 1. This represented a reduction of 278,000 bu. from the July 1 stocks of 1,131,000 bu. reported

for these markets. The Bureau of the Census reports that soybean stocks in all mills engaged in crushing soybeans amounted to 1,120,000 bu. on October 1, 1942 as compared with 690,000 bushels on October 1, 1941. Stocks in crushing mills on July 1, 1942 totaled 11,624,000 bu.

In addition to stocks reported in the above three positions, the Crop Reporting Board estimated that soybean stocks on farms amounted to 3,059,000 bu. on October 1 in the 10 principal soybean producing States.

Combined stocks of old soybeans reported for the four positions totaled 6,224,000 bu. Allowing for stocks on farms in states not covered by surveys, total stocks for the entire United States are estimated at approximately 6,400,000 bu., or about 6% of the total soybean production in 1941.

Stocks of all soybeans estimated in commercial storage, as of November 24, were 3,856,565 bu., as of December 8, 2,395,716 bu.

—s b d—

CCC RESTRICTS MEAL SALE

The Commodity Credit Corporation has issued two orders designed to make larger supplies of soybean meal available to feeders in the Midwest and Pacific Northwest.

The two orders specify two areas into which "no soybean oil meal shall be sold for shipment * * * except soybean oil meal produced in processing plants located within the areas," unless specifically authorized by CCC. One area includes parts of the States of Massachusetts, New Hampshire, Vermont, New York, Pennsylvania, Maryland and Delaware, and all of the States of New Jersey, Connecticut, and Rhode Island. The other area includes the States of North Carolina, South Carolina, Georgia, Florida, Alabama, Mississippi, Tennessee, Arkansas, Louisiana, Texas, and Oklahoma.

The orders make provision, however, for deliveries on contracts of sale already made for the shipment of soybean meal into the specified areas. They provide that processors endeavor to fill such contracts with meal purchased from processors within the areas; also, that purchasers having contracts for meal produced outside the areas accept deliveries of meal from plants within the areas when such meal is tendered to them.

To meet the increased demand for soybean meal, the CCC is arranging for the shipment of large tonnages of beans from the Cornbelt for crushing wherever processing capacity is available in eastern, southern, and Pacific coast mills which normally crush only flaxseed, cottonseed, or copra. Considerable elimination of cross-hauling and the conservation of transportation facilities are expected to result from the CCC program.

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Foreign or import purchases of fats and oils by United States Government agencies or their agents have been exempted from all price control, the Office of Price Administration has announced.

The exemption was contained in Amendment No. 15 to Revised Price Schedule No. 53 (Fats and Oils), effective as of October 28, 1942.

However, it was emphasized that this exemption from price control shall **not** apply to purchases of any fats or oils in the United States which have been imported into this country without a contract to resell to these federal purchasers.

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EDITORIAL

(Continued from page 2)

beans until the grower produces. Perhaps that grower should have a voice in his marketing program.

Our list of proposals to CCC stands, as of November:

1. Announcements of purchase plans be made well in advance, rather than too late. Governmental procrastination has no place in a war-time program.
2. The handler of beans be allowed a margin wide enough to pay his costs, narrow enough to rule out unreasonable profit-taking. The 1942 program does not allow such a margin.
3. Farmers be informed of the necessity of farm storage earlier in the season.
4. Materials necessary for construction of farm storage be allocated early enough to allow construction.
5. Farmers be discouraged trying to store beans in improvised bins, driveways and other places inadequate for so valuable a crop.
6. An orderly system of marketing be determined providing for disposal of distress beans, for renters, and giving equal opportunities to all growers.
7. Local AAA committees be furnished with more information (and more timely) on what is expected of them.

Now we add:

8. Representation from soybean growers on the planning councils of marketing programs for the crops they produce, as well as from processors and grain handlers.

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